Electrolux Blast Freezers

Blast Chiller/ Freezers - 7/15 kg

Chilling means bringing the temperature of cooked food from +90ºC to +3°C in a short time lap which does not allow bacterial growth. Electrolux Blast Chillers/Freezers reduce temperature from +90ºC to +3°C at food core in less than 90 minutes and down to -18ºC in less than four hours: the model detailed on this sheet performs this cycle up to a 15 kg full load. After the Blast Chilling/freezing process a holding cycle starts automatically to maintain food at -18 °C. Blast chilled food has a solid 5 days shelf life without loss of flavour, nutritional values and weight. The opportunity to prepare in a single shot the food to be used in different times during the week enables a better work scheduling and therefore a sensible reduction in labour costs.The range of Electrolux Blast Chillers/freezers range consists of 4 models with built in or remote refrigerating unit that offer an excellent all-round performance.

Model 726627

OPERATING MODES

- Soft Chilling (Air temperature –2 °C).
- Hard Chilling (Air temperature –20°C).
- Shock freezing (Air temperature -35 °C).
- Holding at +3°C or -18°C (automatically activited at the end of each cycle).
- It is possible to operate by time or by probe.
- The control unit provides different operating settings : time/core temperature according to NF and UK regulations, time/air temperature personalised according to national regulations, sterilizing cycle: UV lamps built in (on request), three core temperature probes (on request), automatic defrosting and manual defrosting (recommended after every shock freezing cycle). All setting are programmable.
- The control unit provides two large displays to read out: time, core temperature, alarms, service information.
- Programs memory: two for each operating modes, setting time and air temperature.
- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- An audible alarm starts when the cycle ends or terminates abnormally.
- Suitable for 1/1 GN containers(recommended pan depth 40 mm) and 600 X 400 mm containers.

PERFORMANCE

- Blast Chilling cycle: up to29 kg from +90°C up to +3°C in less than 90 minutes.
- Blast Freezing cycle :up to 15 kg from 90ºC up to -18 ºC in less than four hours.
- Chilling and freezing times can vary according to food quantity, density, moisture contents and type of containers.Chilling/freezing capacity according to NF* regulations is up to 10,8 kg.

CONSTRUCTION

- Integrated air-cooled refrigeration unit operating up to a maximum ambient temperature of +32°C.
- Internal and external finishing in stainless steel 304 type.
- High density polyurethane insulation, 60 mm tichkness, with HCFC free.
- Environmentally friendly: R404a as refrigerant fluid.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Inner cell with fully rounded corners.
- Drain to aid cleaning.

ISO 14001

Electrolux

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• Door equipped with removable magnetic gasket with hygienic design.
• Door handles entirely in pressed stainless steel with no joints gathering dust and dirt.
• All motors and fan waterproof protected IPX44.
• Evaporator with anti rust protection.
• Ventilator (fan) swinging hinged panel for access to the evaporator for cleaning.
• Automatic heated door frame.
• Hot gas defrosting system.
• Solenoid valve.
• 1 thermostatic expansion valve.
• High legs 150 mm with height adjustment of -15/+80 mm (except the undercounter models).
• Stand alone printer as optional, built in on request.
• PC connection as standard, gate RS 485.
• Removable container guide runners.

INSTALLATION
• No water connections required.
• Waste can be plumbed into drain, but can also be collected in optional waste container.

*NF HYGIENE ALIMENTAIRE
certifying authority : AFAQ AFNOR CERTIFICATION. Adress:11, Avenue Francis de Pressense - 93571 Saint-Denis La Plaine Cedex - France.
Conformity with regulation NF031.
Certified guarantees: fitness for cleaning, thermal performance

HDBA010

2007-05-02

	RBF051 726659	RBF061R 726628	RBF061 726627
TECHNICAL DATA			
Type	L - FREEZERS - 7 KG	G - FREEZERS - 15 KG	G - FREEZERS - 15 KG
Productivity per cycle - kg.			
NF Regulations	7.2, 5.4	10.8, 10.8	10.8, 10.8
UK Guide lines	12.5, 7.2	19.5, 15.2	19.5, 15.2
Gross capacity (D.I.N. 8952) - l.	72	115	115
Cooling unit	Built-In	Remote	Built-In
External dimensions - mm			
width	762	760	760
depth/with open doors	700, 1407	770, 1450	760, 1500
height	850	975	970
N° and type of door	1	1	1
Door hinges	Right Side	Right Side	Right Side
Trays type	GN 1/1; 600x400	GN 1/1; 600x400	GN 1/1; 600x400
Max load capacity - trays h 65 mm - n°	3	3	3
Compressor power - HP			1
N° defrost in 24 hrs.	6	6	6
Refrigerant type	R404a	R404a	R404a
Refrigerant quantity - g.	980		850
Refrigeration power - W	814	1680	1072
Refrigerant power			
at evaporation temperature - °C	-23.3	-23.3	-25
Power - kW			
installed-electric	0.831	0.14	1.51
Net weight - kg.	95	95	105
INCLUDED ACCESSORIES			
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	1	1	1
ACCESSORIES			
NOT TRANSLATED	880183	880183	880183
NOT TRANSLATED		880269	880269
NOT TRANSLATED	922166	922166	922166
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	880089	880089	880089
2 SINGLE SENSOR PROBES CHILLER+C/FREEZER	880096	880096	880096
3-SENSOR PROBE FOR CHILLER+C/FREEZER	880088	880088	880088
4 FEET FOR UNDERCOUNTER BLAST CHILLER	881493		
4 WHEELS FOR BLAST CHILLERS			881097
COOK&CHILL KIT-6 GN OVEN/15KG BL.CHILLER		881528	881528
PAIR OF 1/1 GN AISI 304 S/S GRIDS	921101	921101	921101
PLASTIC COATED GRID-600X400 MM		880864	880864
PRINTER FOR HACCP BASIC VERSION	881532	881532	881532
RILSAN COATED GRID		881061	881061

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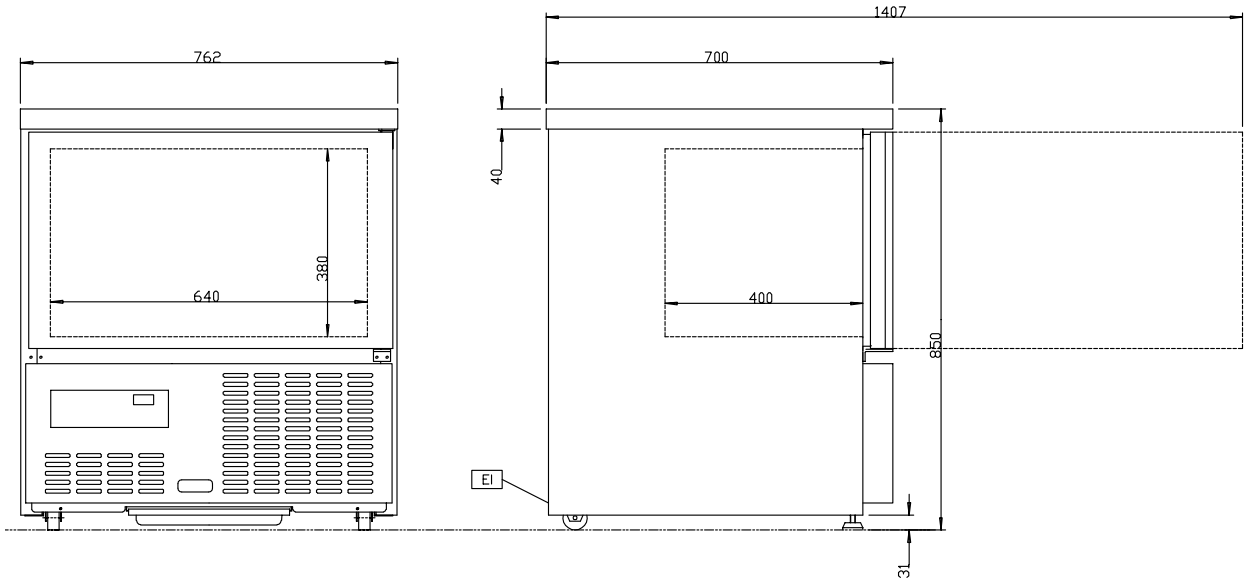
726659



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	RBF051 726659
LEGEND	
EI - Electrical connection	230 V, 1N, 50

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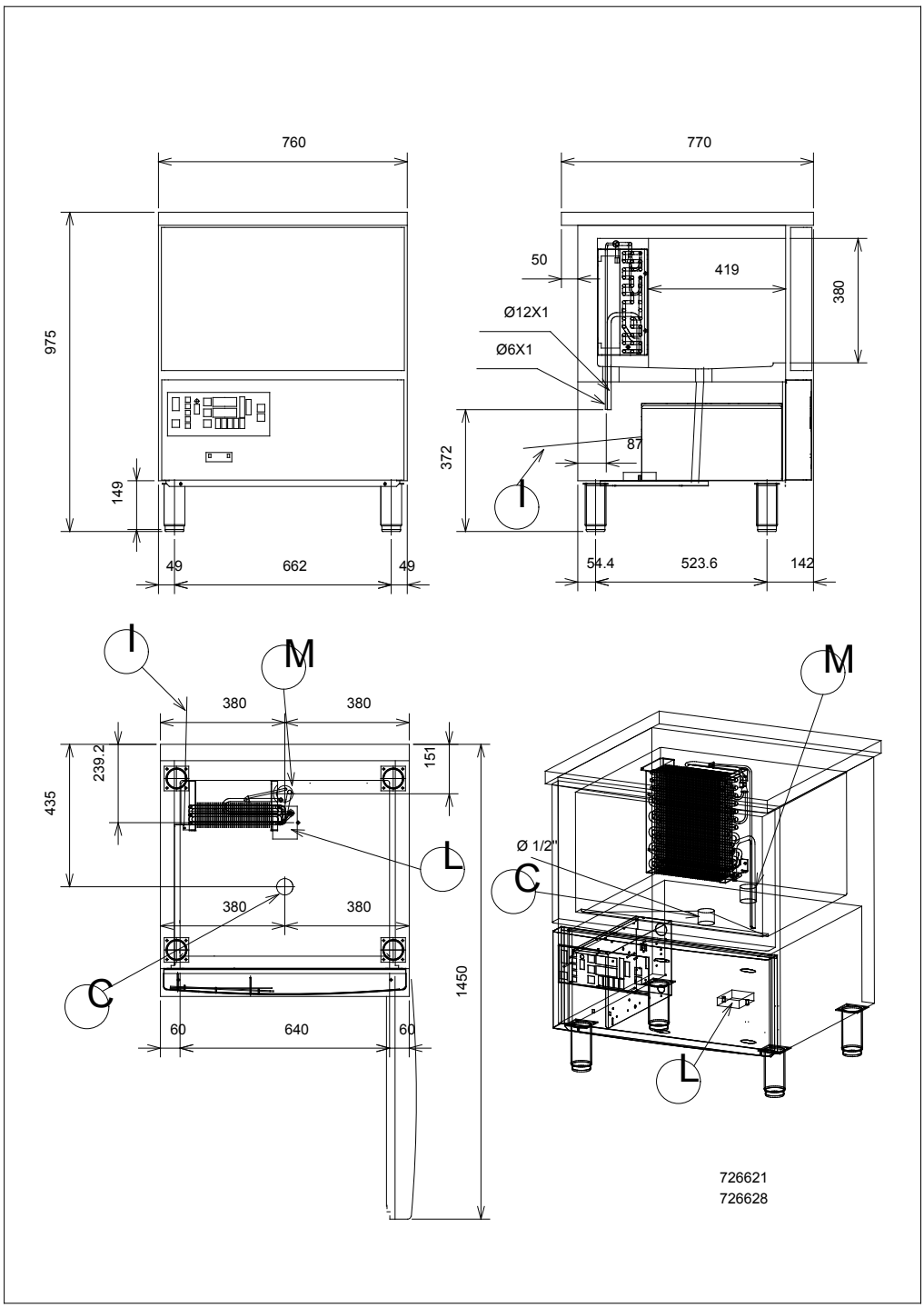

LEGEND	RBF061R 726628
C - Water drain	1/2"
I - Electrical connection	230 V, 1N, 50
L - Remote electrical connection	●
M - Remote refrigeration connection	●

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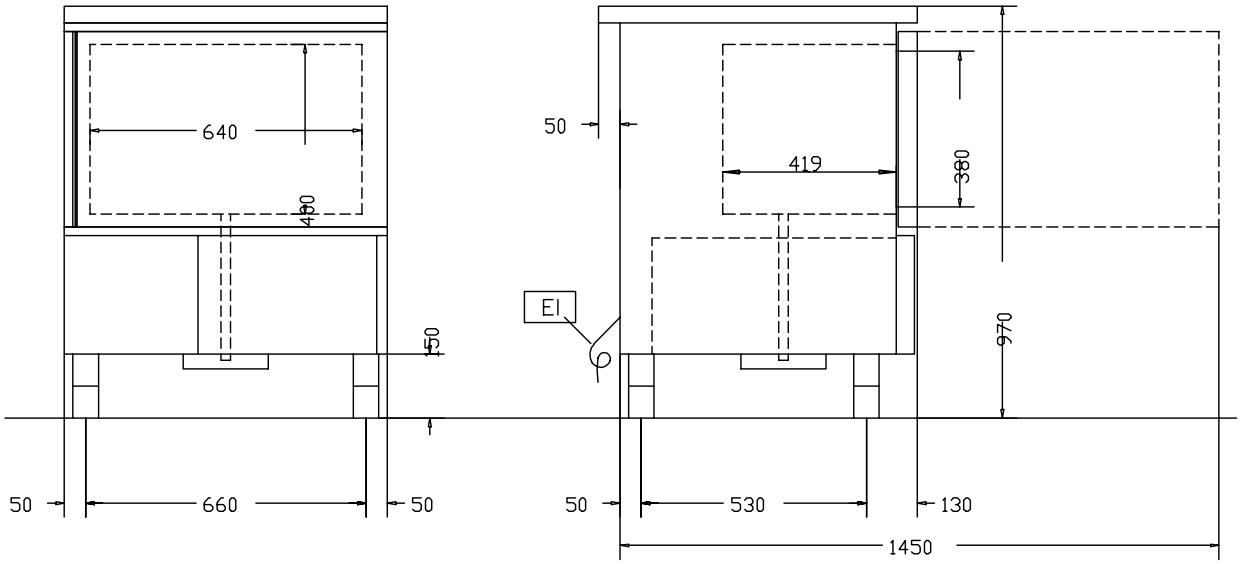

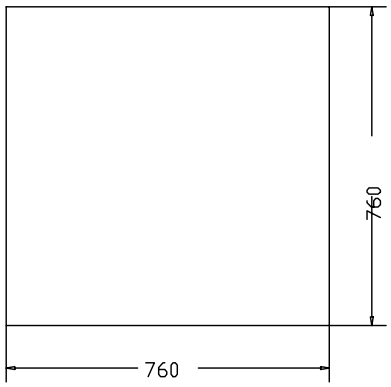

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LEGEND	
EI - Electrical connection	230 V, 1N, 50